

# TECHNICAL DATA SHEET

## HI STABILITY CANOLA OIL

### Product description

Premium Quality Non- Hydroginated High Oleic Low Linolenic Canola oil.

### Ingredients

High Oleic Low Linolenic Canola Oil

### Product Code

HC-100HSSA

### Regulatory compliance

Kosher approved. (PAREVE MK 558)

Conforms to Food and Drugs Act of Canada.

Specifications	
Test	Analyse
Color, Red (AOCS)	1.2 Red Max
Free Fatty Acid	0.05% MAX
Peroxide Value	1.0 meq/Kg MAX
Flavor	Satisfactory
Iodine Value	93– 109
Moisture	0.1% MAX
Cold test	12h MIN
OSI @110°C	14h MIN
Smoke point	232°C MIN
Oleic Acid (%)	70 MIN
Linolenic Acid	3 MAX
Trans Fatty Acid (%)	1 MAX
Nutritional Information (Per 10 ml)	
Energy	900 calories
Fat	100 g
Saturates	6.4 g
Trans Fats	0.7 g
Polyunsaturates	16.5 g
Omega-6	14.8 g
Omega-3	1.7 g
Monounsaturates	71.4 g
Cholesterol	0 mg

Microbiology : Pure fats are not attacked by microbial species, since there must be a nutrient – containing aqueous phase in which the organism can grow. The moisture content of this product is below 0.1%; at this moisture level product will not support any microbial growth.

Shelf life : C.P. Vegetable Oil cannot advise on the bulk storage shelf life for this product because C.P. Vegetable Oil does not control the storage conditions once this product leaves our facility.

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